

## Warm, Gooney & Delicious: A Perfect Cinnamon Roll Recipe

Warm, Gooney & Delicious: The Ultimate Cinnamon Roll Recipe



**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

- 4 cups all-purpose flour
- 1 packet (2 1/4 tsp) active dry yeast
- 1 cup whole milk
- 1/2 cup granulated sugar
- 1/2 cup unsalted butter, melted
- 2 large eggs
- 1 tsp salt
- 1 tbsp ground cinnamon
- 1/2 cup brown sugar
- 1 cup powdered sugar (for icing)
- 2 tbsp milk (for icing)

### DIRECTIONS

1. In a small saucepan, warm the milk until it's just about to simmer. Remove from heat and stir in the sugar and yeast. Let it sit for about 5 minutes until frothy.
2. In a large mixing bowl, combine the flour and salt. Make a well in the center and add the melted butter, eggs, and the yeast mixture. Mix until a dough forms.
3. Knead the dough on a floured surface for about 5-7 minutes until smooth and elastic. Place it in a greased bowl, cover with a cloth, and let it rise in a warm place for about 1 hour or until doubled in size.
4. Once risen, roll the dough out into a rectangle about 1/4 inch thick. Spread softened butter over the surface, then sprinkle with brown sugar and cinnamon.
5. Roll the dough tightly from one end to the other and slice into 12 equal pieces. Place them in a greased baking dish and let them rise for another 30 minutes.
6. Bake in a preheated oven at 350°F (175°C) for 20-25 minutes until golden brown.
7. While the rolls are baking, mix powdered sugar and milk to create a smooth icing. Drizzle over the warm rolls once they come out of the oven.

More recipes: [ChefManiac.com](http://ChefManiac.com)

Original recipe: <https://chefmaniac.com/warm-gooley-delicious-a-perfect-cinnamon-roll-recipe/>